

For students interested in:

- Cooking
- Baking
- Management in hospitality & food industry
- Entrepreneurship
- Event & party planning

SEQUENCE OF COURSES

Please refer to HSD course catalog for more information

Related courses:
1. Personal Finance
2. Digital Photography
3. Graphic Design 1, 2

Required courses:

1. Introduction to
Culinary Arts
0.5 credit
9th grade

2. Gourmet Foods and
Hospitality
1 credit
10th grade

Capstone course:

1. Advanced Culinary Arts*

1 credit

12th grade

Dual credit possible

Senior project included



SOME LOCAL COLLEGES & MAJORS

• Cascade Culinary Institute

Graduation

- **OSU** Bachelors of Science: Hospitality Management or Food Science and Technology
- PCC- Certificate: Culinary Assistant
- Mt. Hood Community College- Associate of Applied Science: Business Management

 Hospitality
- Chemeketa Community College Associate of Applied Science: Hospitality & Tourism Management
- Linn-Benton Community College- Associate of Applied Science: Culinary Arts

INSTRUCTORS:

KRISTI MOE & ARICA MATHERS

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PATHWAY TEACHES STUDENTS TO:

- Lead and work as a team
- Work in a fast-paced environment
- Prepare and serve food safely
- Use fundamental management and culinary skills
- Problem-solve
- Communicate effectively
- Be accountable
- Be responsible

CAREER POSSIBILITIES & SALARY RANGES

•	Food Product Manager	\$54,000- \$112,000
•	Restaurant Manager or Team	\$34,548 - \$52,000
•	Gaming Manager	\$56,000 - \$84,000
•	Hotel Desk Clerk	\$21,757 - \$25,730
•	Nutritionist	\$34,300 - \$76,400
•	Event Planner	\$37,627 - \$59,092
•	Chef	\$37,066 - \$56,160

POTENTIAL LOCAL EMPLOYERS

- Local restaurants, bakeries & hotels
- Sysco Systems
- Kaiser Permanente
- Intel Foodservice
- Nike Foodservice

CLUBS & PROFESSIONAL ORGANIZATIONS

Family, Career and • ProStart
Community
Leaders of America

To learn more about career and college opportunities, make an appointment with your counselor 503-844-1814